

Corporate Catering “About our Services”

We request a notice of 32 hours for all corporate catering. Customized menu items require a notice of 72 hours. Orders made with less than 32 hours notice may be subject to a Chef's Choice Meal. Exceptions can be made based on availability.

All Catering deliveries are subject to a service fee and sales tax.

All catering includes chafing dishes and catering ware, disposable plate ware, cup ware, napkins and eatery and one basic linen. Additional linens may be purchased for 10.00 each. An upgrade to clear plastic disposables is available for 2.00 per guest.

We would be happy to provide china, silver, glassware and fancy floor length linens for your upscale events. This requires one week notice.

Deliveries require a minimum entree order:

- Cold Breakfast 20 Guests
- Hot Breakfast 20 Guests
- Cold Lunch 15 Guests
- Hot Lunch 20 Guests *See our 10-19 guest Hot Lunch Menu for under 20 guests

- Hot or Cold Dinner 300.00 food minimum
- Snack 150.00 if delivered separate from an order
- Friday Night 650.00 food minimum
- Saturday 650.00 food minimum
- Sunday 850.00 food minimum

Orders that do not meet the delivery minimum will be subject to an under-minimum delivery surcharge.

Delivery and Catering Fees**

One-Way Delivery (either no pickup or pickup of disposable equipment required) ~ 21.00

Two-Way Delivery (pickup of catering equipment required) ~ 19% catering service fee

42.00 minimum two-way delivery charge

****Charlotte Metro Area Only. Ballantyne and Concord will be charged an additional 11.00 for delivery and 11.00 for pickup.**

Sales Tax 7.25% sales and use tax
1% food and beverage tax

We accept all major credit cards. Corporate direct billing is available upon request.

All cancellations within 48 hours will be billed 60% of the total food, beverage, and service.

If feasible, a guest count may increase up to 4 hours before a corporate drop off event. A guest count may not decrease within 24 hours of your confirmed order.

Rise and Shine Breakfast

Start your morning off right with a healthy selection from Occasions Catering.

Baker's Choice

An assortment of homemade muffins, breakfast breads, and coffeecakes served with butter and jam.

4.75 per guest

European Gourmet

An assortment of homemade muffins, breakfast breads, and coffeecakes served with butter and jam, PLUS a beautiful fresh fruit display.

6.35 per guest

Hearty, Hot Breakfast

When your meeting calls for just a little more: southwestern egg and cheese casserole, fluffy biscuits, breakfast grits or homefries. Add a fruit tray (2.10 per guest).

10.10 per guest

A La Carte Breakfast Items

- Gourmet coffee bar (regular and decaf served with specialty creamers)
 - **1.55 per guest**
- Chilled assorted juices
 - **1.85 each**
- Seasonal fresh fruit display
 - **2.10 per guest**
- Individual yogurt
 - **2.25 each**

*Ask about our omelet stations or additional hot breakfast buffets.

Create Your Own Breakfast Buffet (May Require a 72 Hour Lead Time)

Choose one: Texas French toast, Scrambled eggs and cheese, Southwestern breakfast burritos, Fluffy pancakes

Choose one: Bacon, Turkey bacon (add 1.25), Sausage (Add 1.55 per guest for two meats)

Choose one: Grits, Homefries, Cheddar chive biscuits (Add 1.50 per guest for two starches)

(Proper condiments included)

10.50 per guest

Add a fruit tray (2.10 per guest)

Sandwich and Salad Board

Our sandwiches are made with specialty breads, fresh meats and cheeses and farmer's market vegetables. All condiments are served on the side.

Deluxe Boxed Lunch

An assortment of turkey and swiss, classic ham and cheddar, roast beef and provolone, California chicken salad, and veggie tortilla wraps. Served with potato, pasta or fruit salad and dessert of the day.

<u>10-15</u>	<u>16-25</u>	<u>26-50</u>	<u>51-100</u>	<u>101-300</u>	<u>300+</u>
10.50	10.25	10.00	9.50	9.25	9.00

Primo Boxed Lunch

An assortment of turkey and dill havarti cheese, country ham and sharp cheddar, dill tuna salad, cajun roast beef and provolone, California chicken salad, and veggie tortilla wraps. Served with potato, pasta or fruit salad and dessert of the day.

<u>10-15</u>	<u>16-25</u>	<u>26-50</u>	<u>51-100</u>	<u>101-300</u>	<u>300+</u>
10.75	10.50	10.25	10.00	9.75	9.50

Budget Boxed Lunch

Our delicious deluxe sandwiches served with a cookie and bag of chips.

8.00 per box

It's A Sandwich Buffet

Your choice of the deluxe or primo sandwiches (cut in half), a bowl of potato or pasta salad and a dessert display. All served buffet style.

See deluxe or primo boxed lunch pricing.

Make Your Own Sandwich

We creatively display turkey, classic ham, roast beef, and an assortment of cheeses for you to build your own sandwich. This comes complete with a fresh bread basket, relish tray, a bowl of potato or pasta salad and chips. (Add cookies or brownies for 1.65 per guest)

10.00 per guest

Something For Everyone Salad Buffet

Large bowls of fresh fruit salad, tossed garden salad with dressings, grilled chicken breast, poppyseed egg salad, and a dessert display. Served with an assortment of mini rolls. Everyone will love this one.

10.05 per guest (Disposable Equipment Fee- 10-15 guests 10.00, 16-30 guests 20.00, 50+ please speak with event coordinator)

Board Room Boxed Salad

Choice of: Chef, Grilled Chicken, Grilled Chicken Caesar or Garden salad served with assorted dressings.

10.25 per box (Under 10 salads)

10.00 per box (10+ salads)

Chef's Soup, Sandwich and Salad Bar

Chef's soup of the day, deluxe or primo sandwiches (cut in half), field green salad medley, crackers and dessert of the day.

10.25 per guest (Disposable Equipment Fee- 10-15 guests 10.00, 16-30 guests 20.00, 50+ please speak with event coordinator)

Homestyle Hot Entrée Buffets

The "casseroles and deep dishes" include tossed salad, fresh rolls, butter and homemade bars and cookies.

Carolina Casseroles and Deep Dishes

- > Triple Cheese Baked Ziti
- > Traditional Layered Lasagna
- > Penne Ala Vodka
- > Creamy Pasta Primavera with Seasoned Chicken Strips
- > Italian Cheese Ravioli topped with Marinara Sauce
- > Herb Cheese Tortellini Alfredo
- > Beefy Beef Stroganoff
- > Piping Hot Chicken Pot Pie
- > Ole Fashioned Chicken and Broccoli Casserole
- > King Ranch Casserole
- > Vegetarian Alfredo Lasagna

Casserole and Deep Dishes

<u>20-24</u>	<u>25-35</u>	<u>36-50</u>	<u>51-100</u>	<u>101+</u>
10.25	10.00	9.85	9.75	9.65

The deluxe and primo entrees include tossed salad, choice of two sides, fresh rolls, butter and homemade cookies and bars.

Deluxe Entrees

- > Lemon Grilled Chicken Breast
- > Herb Baked Chicken with Jamaican Relish
- > Southern Fried Chicken
- > Mama's Meatloaf
- > Smothered Chicken Cajun Style Breast
- > Pork Pulled BBQ
- > Chicken Cordon Blue with Béchamel Sauce
- > Lean Beef Tips with Vegetable Julienne
- > Juicy Pot Roast
- > Parmesan Crusted Chicken Breast
- > Molasses BBQ Chicken Breast
- > Bone-In Herb Baked Chicken
- > Sweet Glazed Ham
- > Roasted Turkey Breast
- > Seasoned Crusted Tilapia

- > Chicken Piccata with Caper Sauce

Primo Entrees

- > Spring Vegetable Stuffed Chicken Breast
- > Pork Loin with Spicy Chutney
- > Almond Crusted Chicken Breast
- > Juicy Roast Beef with Brown Gravy
- > Pecan Crusted Chicken Breast
- > Seared Salmon with a Dill Butter Sauce
- > Roasted Sirloin with Wild Mushroom and Pearl Onion Demi Glaze
- > Chicken Kiev with Herb Garlic Butter
- > Lemon Butter Chicken Francaise
- > Blackened Chicken with Red Pepper Cream Sauce
- > Dijon and Almond Chicken with Cream Sauce

Sides for Deluxe and Primo Lunch Entrees

- > Hot Roasted New Potatoes
- > Garlic Mashed Potatoes
- > Whipped Sweet Potatoes
- > Homestyle Macaroni and Cheese
- > Green Beans Almondine
- > Molasses Baked Beans
- > Open Market Veggies
- > Rice Pilaf
- > Country Glazed Carrots
- > Fresh Fruit Salad
- > Pasta Primavera
- > Wild Rice Medley
- > Creamy Coleslaw
- > Fresh Pasta Salad
- > Red Skinned Potato Salad
- > Broccoli and Cheese Casserole
- > Green Bean Casserole
- > Traditional Stuffing
- > Sautéed Asparagus (market price)

Deluxe	<u>20 - 25</u>	<u>26-35</u>	<u>36-50</u>	<u>51-100</u>	<u>101+</u>
	10.65	10.50	10.35	10.00	9.85
Primo	<u>20 - 25</u>	<u>26-35</u>	<u>36-50</u>	<u>51-100</u>	<u>101+</u>
	12.00	11.95	11.65	11.55	11.45

Two Meat Buffet add 5.00 per guest
Additional Side Items add 2.00 per guest

Already Created Hot Buffets (May Require a 72 Hour Lead Time)
Minimum of 20 Guests

Baked Potato Bar: Jumbo baked potatoes, toppings to include: sour cream, chives, bacon bits, butter, and cheddar cheese. Served with tossed salad and dressings, molasses baked beans, and dessert.

10.05 per guest

Fajita Bar: Chicken or beef strips, sautéed peppers and onions, shredded cheese, salsa, and sour cream. Served with Mexican rice and beans, tortilla chips, and dessert.

11.95 per guest (Chicken and Beef strips 14.95 per guest)

Grilled Chicken Sandwich or Hamburger Bar: Grilled chicken breast OR hamburgers and sandwich buns. Toppings to include: chipotle mayo, BBQ sauce, and a relish tray. Served with coleslaw, potato chips, fresh fruit salad, and dessert.

10.95 per guest

Snacks and Sips

*We will deliver snacks to your conference table anytime of the day.
See minimums.*

Individual Pretzels, Chips, or Popcorn	1.55 per guest	Canned Sodas	1.35 per guest
Assorted Candy Bars (mini or large)	2.00 per guest	Bottled Water	1.35 per guest
Delicious Dessert Assortment	3.00 per guest	Assorted Juices	1.85 per guest
Fresh Fruit Kabobs	2.50 per guest	Gourmet Coffee Bar	1.55 per guest

OCCASIONS

... catering

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Granola Bars	1.25 per guest	Hot Tea	1.40 per guest
Creative Cookie Basket	1.95 per guest	Gallon Iced Tea (sweet or unsweet)	6.95 per gallon
Brownie Platter	1.95 per guest	Gallon Lemonade	7.00 per gallon